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					Ith and Social Services	····				
		Food E	stablishr	nen	t Inspection Report	Page 2	of 3			
ESTABLISH	IMENT NAME				FION (Address)					
Wendy's				Lot 82	2-1-5-R10 #302 So Route 4 Ste 320 Agana Shopping	g Center, Ha	agatna Guam			
INSPECTION DATE SANITARY PERMIT NO.				PERMIT HOLDER						
09	/ 06 / 2018	180001			k Service Foods, Inc.					
		TEI			BSERVATIONS					
			Temperature	(* F)	Item/Location		rature (° F)			
Raw shelled eggs/walk-in chiller			38.5		Chicken breast/prep table warmer		61.5			
Parmesan cheese/walk-in chiller White cheeder cheese/walk-in chiller			38.0 39.0		Fried breaded chicken/prep table warmer #2 Grilled chicken breast/prep table warmer #2		83.5 58.0			
White cheddar cheese/walk-in chiller Ground beef/walk-in chiller			41.0		Chili/warmer at service area		62.0			
Rice/rice o			147.5		Citia wariser at her vice as ea	1	02.0			
	hicken breast/chiller n		28.0							
	patties/chiller near the		28.0							
	en breast/bottom chil	ier at prep area	33.5							
	ef patty/cooktop con/prep table warme	34"	170.5 144.5							
ITEM NO.	l labic warme			ID C	ORRECTIVE ACTIONS		CORRECT BY DATE			
Violation	s cited in this repo				me frames indicated, or as stated in Sec am Food Code.	tions 8-4	1			
	A regular inspect				complaints #18-107, 18-140A, and 18-	146				
					hair found in the grilled chicken wrap,					
					g from the ceiling in the dining area.					
						1				
					observed. (Water stained ceiling tiles a	bove				
the condiments station in the dining area, and the presence of a fly in the kitchen. Per										
				are s	cheduled within the month to address the	ne				
	ceiling and the general dining area.)									
Previous inspection was conducted on 3/27/18 (1/A). Previous violation #52, was corrected.										
	The following vi	olations were ob	served:			1				
8	No hot water provided and hand washing sink near the ice machine is blocked by equipment and									
	inaccessible. Hot water shall be provided and hand washing sinks shall be made accessible to									
promote proper hand wash hygiene.										
					·					
35	The presence of a fly in the kitchen was observed. Outer openings shall be properly sealed and									
35 The presence of a fly in the kitchen was observed. Outer openings shall be properly sealed and secured to prevent the entry of pests.										
		, , , , , , , , , , , , , , , , , , ,								
52	Ceiling tiles over	the condiment s	station in the	dinir	ng area are stained from leaking water	Walls	10/6/18			
	Ceiling tiles over the condiment station in the dining area are stained from leaking water. Walls, floors, and ceilings shall be maintained to prevent physical hazards.									
	inoors, and coming	Bo briair be main	unica to pre	VOILE	physical nazards.					
		<u> </u>								
Sased on the	inspection today, the items	s listed above identity vi	olations which sh	all be co	prected by the date specified by the Department. Failure	to comply π	tay result in			
the Immediate	suspension of the Sanitar he Director within the peri-	ry Permit or downgrade.	If seeking to app	eal the	result of any notice or inspection findings, a written reque	est for hearin	ig must be			
Person in Cha	rge (Print and Sign)		MR	/	Date:		(/2010			
NEW Improper	Olyle	h4490h0					5/2018			
T-SHIMI	r (Print and Sign) ZU EPHO I	S J. SAFCY	4 EPHOT	\cup	Date:	09/06	5/2018			
	7	7	in the second	$ \sqrt{} $						

			ublic Health and Social Services of Environmental Health	
			shment Inspection Report	Page $\frac{3}{}$ of $\frac{3}{}$
ESTABLISH	MENT NAME		LOCATION (Address)	. 490 01
Wendy's			Lot 82-1-5-R10 #302 So Route 4 Ste 320 Agana Sho	pping Center, Hagatna Guam
	PECTION DATE / 06 / 2018	SANITARY PERMIT NO. 180001166	PERMIT HOLDER Quick Service Foods, Inc.	
	7 00 7 2018			CORRECT
ITEM NO.			AND CORRECTIVE ACTIONS	BY DATE
Violation	s cited in this repo		hin the time frames indicated, or as stated in of the Guam Food Code.	Sections 8-405.11 and
	Photos of violation	ons were taken.		
	"A" Placard No.	02658 was updated.		
	Briefed PIC Joyc	e on above.		2
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		 -		
				
	-			
	<u>-</u> .			
	<u> </u>			
ased on the h	nspection today, the Items	listed above identify violations while	ch shall be corrected by the date specified by the Department. F	allure to comply may result in
he immediate	suspension of the Sankar	y Permit or downgrade. If seeking to od of time established in the notice f	o appeal the result of any notice or inspection findings, a written	request for hearing must be
Person In Char	ge (Print and Sign)	TOYCO K-ADDING		Date: 09/06/2018
EH Inspector	(Print and Sign)	T (Mac- Mar		Date:
MIK., J.	SI ELADIC 4	S J. GARCIA EX	toI()	09/06/2018
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